

## CLAIMS

1. Process for preparing an edible composition comprising vegetable matter, a fat phase and salt, which process comprises the following steps:
  - cutting vegetable matter into slices, dices or other particulate form,
  - adding part or all of the salt optionally followed by mixing,
  - removing part or all of the water liberated,
  - mixing the so-obtained salted vegetable matter with the fat phase,  
wherein the amount of water removed is 0.1-60% based on the vegetable particles/salt mixture.
2. Process according to claim 1, wherein the composition so-prepared shows water separation of less than 5%, preferably less than 3% (vol/vol) water when stored for 6 weeks under ambient conditions.
3. Process according to claim 1, wherein the amount of the fat phase is 10-60 % (wt).
4. Process according to claim 1, wherein the amount of vegetable matter is 35-85 % (wt).
5. Process according to claim 1, wherein the amount of salt is 0.05-40 % (wt), preferably 2-25% (wt).
6. Process according to claim 1, wherein the removal of the water is achieved by centrifugation.

7. Process according to claim 1, wherein fat phase comprises a liquid oil and 0.1-20% of a solid fat (at room temperature).

8. Process according to claim 7, wherein the amount of solid fat is 1-10% (wt), based on the total amount of fat phase.

9. Process according to claim 1, wherein the vegetable matter comprises at least 50% by weight of onions or other member of the botanical genus Allium.

10. Process according to claim 1, further comprising a pasteurisation or sterilisation treatment.

~~11.~~ 11. Edible composition comprising (wt %):  
- fat phase: 10-60%  
- vegetable matter 35-85%  
- salt 0.05-30%  
wherein the fat phase comprises 0.1-20% (wt) of solid fat and wherein the vegetable matter comprises at least 50% (wt) of plants of the botanical genus Allium, said composition showing water separation of less than 3% (vol/vol) water when stored for 6 weeks under ambient conditions.

12. Composition according to claim 11, wherein the amount of salt is 2-25% (wt).

13. Composition according to claim 11, wherein the amount of fat phase is 20-40% (wt).

14. Composition according to claim 11, wherein the amount of vegetable matter is 50-75% (wt).
15. Composition according to claim 11, which composition has a closed, ambient stable shelf life of at least 6 weeks.

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